



champagne
BAR

*Some traditions never go out of style.
In Barcelona, vermouth, fine preserves and tapas are
part of a way of life — a tradition of gathering and
sharing around the table.*



El Aperitivo

Little pleasures meant to be shared.

Natural cockles	17€
Pickled mussels	9,5€
Natural clams	14,5€
Churrería-style potato crisps	4€
Gordal olives <i>Meaty and flavourful, with our Mediterranean seasoning</i>	6€
Gildas	8€
Vermut Miramar <i>Mussel, anchovy, olive, tuna belly and pickled marinade</i>	15€

From Our Land and Sea

Pure tradition, exceptional ingredients.

Cantabrian Anchovies 00 <i>Selected size with bursts of spherical olive pearls</i>	18€
Balfegó Tuna Tataki <i>Premium tuna with miso sauce and crispy seaweed</i>	18€
Ensaladilla rusa <i>Our signature recipe with tuna belly and carasatu bread</i>	10€
A4 Wagyu Cecina <i>Intense flavour, served with puffed bread</i>	14€
100% Acorn-Fed Iberian Ham <i>Hand-carved</i>	32€
Selection of Catalan Cheeses <i>Fig jam, quince paste and walnuts</i>	25€
Imperial Gold Caviar (30 g) <i>Served with blinis and crème fraîche</i>	96€

On the Side

Catalan tomato bread	5€
Sourdough bread	4€
French fries	5€

To Share

Recipes made for the centre of the table.

Bravas de la Barceloneta <i>With a spicy touch and homemade aioli</i>	8€
Iberian Ham Croquettes <i>Exceptionally creamy and homemade</i>	16€
Padrón Peppers <i>Finished with a hint of lime zest</i>	8€
Artichoke Flower <i>With Maldonado pancetta, black garlic romesco and pine nuts</i>	14€
Grilled Octopus <i>With sweet potato purée and kimchi</i>	20€
Andalusian-style Squid <i>Lightly battered and crispy, with saffron rouille sauce</i>	20€
Fresh Prawns from Vilanova <i>Salt-cooked and straight from the sea.</i>	27€
Ebro Delta Mussels Cocotte <i>In a traditional seafood sauce</i>	12€
Sobrasada by Cesc Reina <i>Grilled with Tou dels Til·lers cheese, honey and pine nuts</i>	20€
Vegetable Gyoza <i>Vegetarian bite served with sweet chilli sauce</i>	10€

From the Garden

Seasonal ingredients.

Burratina Caprese 20€
Cherry tomatoes at their peak, burratina and basil pesto

Caesar Salad 20€
The classic, crisp and flavourful, with our dressing

Miramar Salad 18€
Sweet watermelon, feta cheese, mint and vibrant colours

Between Bread

Comfort classics with a Miramar touch.

Wagyu Burger 24€
Caramelised onion, melted cheddar, lettuce and chipotle sauce

Vegetable Sandwich 18€
Vegan, with hummus, avocado, tomato and arugula

Club Sandwich 20€
Focaccia bread, bacon, chicken, egg, tomato and lettuce

Truffle Bikini Sandwich 16€
Focaccia bread, ham and melted cheese with truffle

Cochinita Pibil Taco 22€
Pulled pork with citrus and spices

Served with French fries.

Something Sweet

The perfect ending.

Catalan Cream Mousse 8€
On a biscuit base

Chocolate Brownie 8€
Tempered with vanilla ice cream and caramelised nuts

Cheesecake 8€
With red berries and homemade blueberry coulis

Sandro Dessi Ice Creams 7€
Chocolate, vanilla, strawberry or pistachio

Seasonal Fruit Selection 8€
Freshly cut seasonal fruit

Allergen information available





Cava, Corpinnat & Champagne



Juvé & Camps Rosé	12€	40€
Juvé & Camps Reserva de la Familia	14€	50€
Veuve Clicquot Brut	20€	88€
Veuve Clicquot Brut Rosé		94€
Gramona Celler Batlle		98€
Ruinart Brut		95€
Moët & Chandon Brut Impérial		120€
Louis Roederer Cristal		450€

White Wines

Fenomenal · Rueda	9€	30€
Gregal · Penedès	9€	32€
Idoia Blanc · Catalunya	10€	36€
El Jardín de Lucía · Rías Baixas		48€
Joseph Drouhin Laforêt · Bourgogne		58€
Belondrade y Lurton · Rueda		96€

Rosé Wines



Aurora d'Espiells · Penedès

9€

30€

XF Sierra Cantabria · Rioja

58€

Red Wines

Mas Collet · Montsant

9€

28€

L'Equilibrista · Catalunya

10€

38€

Casa Vella · Penedès

10€

30€

Pagos de Anguix · Ribera del Duero

40€

Camins del Priorat · Priorat

58€

Mauro · Castilla y León

68€

La Fleur de Rocheyron · Bordeaux

96€

Cocktails

Ginger Caipiroska

20€

Vodka, fresh ginger, lime and a hint of vanilla

Mojito

20€

Rum, fresh lime, mint and soda

Dry Martini

20€

Gin, dry vermouth and olive

Old Fashioned

20€

Whisky, aromatic bitters and orange peel

Whisky Sour

20€

Whisky, fresh lemon juice and egg white

Pisco Sour

20€

Pisco, fresh lemon juice and egg white

Moscow Mule

20€

Vodka, fresh lime and ginger beer

Espresso Martini

20€

Vodka, coffee liqueur and freshly brewed espresso

Porn Star Martini

20€

Vodka, vanilla, passion fruit and a shot of cava

French 75

22€

Gin, fresh lemon and Champagne

Spicy Margarita

20€

Tequila, chilli, fresh lime and a touch of Tajín